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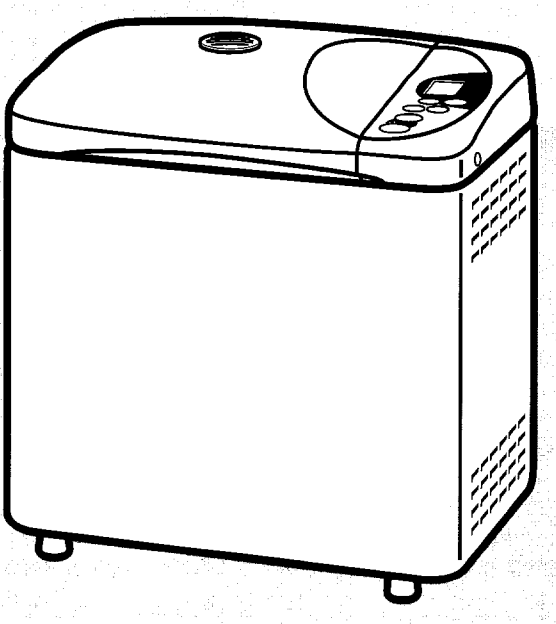
Operating Instructions
Bedienungsanleitung
Gebruiksaanwijzing
Mode d'emploi

Automatic Bread Maker
Brotbackautomat
Automatische broodmachine
Four à pain automatique

SD-251



Panasonic

Before operating this unit, please read these instructions completely.	ENGLISH	P. 7–P. 20
Bevor Sie dieses Gerät in Betrieb setzen, bitte die Bedienungsanleitung sorgfältig durchlesen.	DEUTSCH	S. 21–S. 34
Leest U deze gebruiksaanwijzing eerst geheel door, voordat U het toestel in gebruik neemt. Raadpleeg ook het Panasonic kookboek!!	NEDERLANDS	P. 35–P. 48
A lire attentivement avant l'utilisation.	FRANÇAIS	P. 49–P. 62

English

Deutsch

Nederlands

Français

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Thank you for purchasing a *Panasonic Bread Bakery®*, SD-251.
For your own safety and convenience, please read these instructions carefully before operating.

English

Installation of the *Bread Bakery®*.
IMPORTANT: THIS UNIT HAS TO BE EARTHED FOR PERSONAL SAFETY!

If your AC outlet is not grounded, it is the personal responsibility of the customer to have it replaced with a properly ground wall socket of 230V 50Hz (230-240V 50Hz for U. K.).

The *Bread Bakery®* has to be installed to a minimum 10-ampere (T) fuse.

Placement

1. Do not use the appliance outdoors. This appliance was manufactured for Domestic Use only.
2. Place the appliance on a firm, dry, flat worktop and avoid putting it on textiles (e. g. tablecloths, carpets, etc.) or unstable bases.
3. In order to guarantee satisfactory baking, the appliance should not be used in the immediate vicinity of heat sources or in rooms where humidity is high.
4. During the baking process, the casing heats up. A distance of at least 5 cm (2 inches) from walls and other objects should therefore be maintained.

IMPORTANT TIPS

1. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
2. Never try to repair the appliance by yourself. If it requires checking, adjusting or repairing, take the appliance to your Panasonic dealer and have it serviced by an authorised, trained technician.
3. Do not immerse the appliance, the supply cord or the plug in water or other liquids.
4. Do not let the supply cord hang over the edge of table or counter or touch hot surfaces.
5. Never remove the bread pan or unplug the appliance when it is in use. If you do, the program sequence stops and cannot be continued unless it is restarted within 10 minutes. The appliance has a 10 minute memory. If the power is returned within 10 minutes, the program will resume.
6. When in use, do not block the air vents of the appliance. Do not place any covers or cloths on the appliance.
7. It is possible to lift the lid briefly to check the progress of the loaf, but it is not advisable to keep opening the lid as this can affect the rise and baking results.
8. When removing the hot bread pan with the baked bread, use an ovencloth or oven gloves, as the body and the bread pan are very hot.
9. Make sure that the interior of the appliance and the bread pan are always clean in order to guarantee a satisfactory program sequence.
10. Keep the appliance out of the reach of children. Only allow children to use the appliance under close supervision of adults and only after adequate instructions have been given so that the child is able to use the appliance safely and understands the hazards of improper use.
11. This appliance is to be used for the making of bread, dough and teabreads as explained in the following instructions.

English

FOR U.K. ONLY

CLASS I FOR BS415/BS3456

FOR YOUR SAFETY PLEASE READ THE FOLLOWING TEXT CAREFULLY.

This appliance is supplied with a moulded three pin mains plug for your safety and convenience.
A 13 amp fuse is fitted in this plug.
Should the fuse need to be replaced please ensure that the replacement fuse has a rating of 13 amps and that it is approved by ASTA or BSI to BS1362.

Check for the ASTA mark or the BSI mark on the body of the fuse.

If the plug contains a removable fuse cover you must ensure that it is refitted when the fuse is replaced.
If you lose the fuse cover the plug must not be used untill a replacement cover is obtained.
A replacement fuse cover can be purchased from your local Panasonic Dealer.

IF THE FITTED MOULDED PLUG IS UNSUITABLE FOR THE SOCKET OUTLET IN YOUR HOME, THEN THE FUSE SHOULD BE REMOVED AND THE PLUG CUT OFF AND DISPOSED OF SAFELY. THERE IS A DANGER OF SEVERE ELECTRICAL SHOCK IF THE CUT OFF PLUG IS INSERTED INTO ANY 13 AMP SOCKET.

If a new plug is to be fitted please observe the wiring code as shown below.
If in any doubt please consult a qualified electrician.

WARNING...THIS APPLIANCE MUST BE EARTHED.

IMPORTANT

The wires in this mains lead are coloured in accordance with the following code;

Green-and-yellow:	Earth
Blue:	Neutral
Brown:	Live

As the colours of the wire in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire which is coloured GREEN-and-YELLOW must be connected to the terminal in the plug which is

marked with the letter E
or by the Earth symbol ⏚
or coloured GREEN or GREEN-and-YELLOW.

The wire which is coloured BLUE must be connected to the terminal in the plug which is

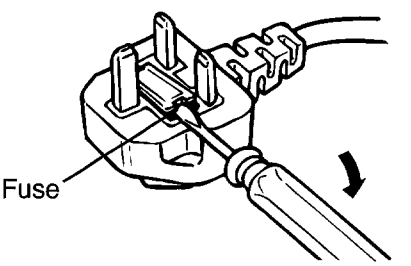
marked with the letter N
or coloured BLACK.

The wire which is coloured BROWN must be connected to the terminal in the plug which is

marked with the letter L
or coloured RED.

How to replace the fuse.

Open the fuse compartment with a screwdriver and replace the fuse.



- This appliance requires a 13 AMP fuse.
- This apparatus was produced to BS 800 (1983).

Herzlichen Glückwunsch. Sie haben mit dem Panasonic Brotbackautomaten SD-251 ein ideales Gerät zum Zubereiten von selbstgebackenen Broten und Hefeteigen erworben.

Lesen Sie vor Gebrauch des Brotbackautomaten die Bedienungsanleitung sorgfältig durch. Der Brotbackautomat ist nur für die Zubereitung von Broten und Teigen laut Bedienungsanleitung bzw. beiliegendem Rezeptheft geeignet.

Anschließen des Brotbackautomaten

Erdungsvorschriften
WICHTIG: ZUR SICHERHEIT VON PERSONEN MUSS DIESES GERÄT GEERDET SEIN!

Ist die Steckdose nicht geerdet, muß der Kunde die Steckdose durch eine ordnungsgemäße Schutzkontakt-steckdose mit einer Netzspannung von 230V/50Hz (230 - 240V 50Hz für U.K.) ersetzen lassen.

Der Brotbackautomat muß an das Netz über eine mindestens 10-A-(T) Installationssicherung angeschlossen werden.

Aufstellen des Brotbackautomaten

1. Benutzen Sie das Gerät nicht im Freien. Der Brotbackautomat ist nur für den Haushaltsgebrauch konzipiert.

2. Stellen Sie das Gerät auf eine feste, trockene und ebene Arbeitsfläche. Plazieren Sie es nicht auf Tischtücher, Tisch-Sets, Teppiche usw.

3. Um einen einwandfreien Backvorgang zu gewährleisten, sollte das Gerät nicht in unmittelbarer Nähe von Gas- oder Elektroherden und nicht in Räumen mit hoher Luftfeuchtigkeit in Betrieb genommen werden.

4. Während des Backvorganges erwärmt sich das Gehäuse. Halten Sie daher einen Mindestabstand von 5 cm zu Wänden und anderen Gegenständen ein.

WICHTIGE HINWEISE

1. Wenn das Netzkabel beschädigt ist, muß es durch den Hersteller, den kundendienst oder eine person mit der entsprechenden Qualifikation ersetzt werden, um eventuelle Gefahren zu eliminieren.

2. Dieses Gerät sollte nur durch einen qualifizierten Kundendienst gewartet werden. Setzen Sie sich mit dem nächsten autorisierten Kundendienst in Verbindung, um das Gerät überprüfen, reparieren oder einstellen zu lassen.

3. Das Netzanschlußkabel oder den Netzstecker nicht in Wasser tauchen.

4. Das Netzanschlußkabel nicht mit heißen Oberflächen in Berührung bringen und nicht über Tisch-oder Thekenkanten hängen lassen.

5. Ziehen Sie während des Gerätebetriebs den Netzstecker nicht heraus. Der Programmablauf wird dadurch unterbrochen. Ist dies jedoch der Fall, ermöglicht eine Stromausfallsicherung automatisch den Neustart, wenn der Ausfall kürzer als 10 Minuten ist.
Nehmen Sie die Backform während des Betriebs nicht heraus.

6. Während des Betriebs keine Decken, Tücher oder andere Gegenstände auf das Gerät legen. Die Lüftungsöffnungen dürfen nicht verdeckt werden.

7. Öffnen Sie das Gerät nicht mehr nach dem ersten Knetvorgang (siehe Zubereitungsphasen Seite 22), das Back- bzw. Teigergebnis könnte dadurch beeinträchtigt werden.

8. Benutzen Sie nach dem Backvorgang unbedingt Topflappen bzw. Topfhandschuhe zur Entnahme der Backform, da sowohl die Backform als auch das Gerät sehr heiß sind.

9. Achten Sie darauf, daß der Innenraum, die Backform und der Knethaken stets sauber sind, um einen einwandfreien Programmablauf zu gewährleisten.

10. Grundsätzlich ist Kindern die Benutzung des Gerätes nicht gestattet. Kindern darf die Benutzung des Gerätes nur unter Aufsicht eines Erwachsenen erlaubt werden, wenn eine ausreichende Anweisung gegeben wurde, die das Kind in die Lage versetzt, das Gerät in sicherer Weise zu bedienen und die Gefahr einer falschen Bedienung verstehen zu können.

11. Nehmen Sie das Gerät nie ohne Lebensmittel in Betrieb.

Onze dank voor de aankoop van de Panasonic broodbakautomaat, SD-251.
Neem uit veiligheidsoverwegingen en voor het beste resultaat deze handleiding aandachtig door.

Installatie van de broodbakautomaat
BELANGRIJK: DIT TOESTEL DIENT IN HET BELANG VAN UW EIGEN VEILIGHEID TE WORDEN AANGESLOTEN OP EEN GEAARD STOPCONTACT

Indien uw stopcontact niet geaard is, is het de persoonlijke verantwoordelijkheid van de gebruiker om het te laten vervangen door een geaard stopcontact van 230V/50Hz (230-240V 50Hz voor het Verenigd Koninkrijk)

De broodbakautomaat dient te worden aangesloten aan een bij minimum 10 ampère beveiligde elektrische kring.

PLAATSING

1. Gebruik de broodbakautomaat enkel binnenshuis. Het toestel werd uitsluitend ontwikkeld voor huishoudelijk gebruik.
2. Plaats het toestel op een stevig, effen en droog werkvlak. Plaats het niet op een wankel oppervlak of op een stuk stof (tafelkleed, tapijt,...).
3. Bedek het toestel niet tijdens het gebruik.
   Wilt u een perfekt resultaat, plaats de broodoven dan niet in de buurt van een warmtebron of in een te vochtige ruimte.
4. Tijdens het bakken wordt het toestel warm; laat dus een ruimte van ong. 5 cm tussen de wand of omliggende voorwerpen en de broodoven.

BELANGRIJKE TIPS

1. Als het netsnoer beschadigd is, moet u dit door de fabrikant, een servicemonteur of een andere bevoegde persoon laten vervangen om een gevaarlijke situatie te voorkomen.
2. Tracht niet zelf herstellingen uit te voeren. Reparaties mogen uitsluitend en alleen worden uitgevoerd door daartoe gekwalificeerd service personeel.
3. Dompel het toestel, het netsnoer of de stekker nooit onder in water of in eender welke andere vloeistof.
4. Laat het netsnoer niet hangen over de oppervlak waarop het toestel zich bevindt en houdt het snoer uit de buurt van warme of hete oppervlaktes.
5. Haal de stekker niet uit het stopcontact en verwijder het bakblik nooit terwijl het toestel in gebruik is.
   Doet u dat wel, dan zal het programma stopgezet worden en pas na 10 minuten terug opgestart kunnen worden. De broodbakautomaat heeft bij stroomonderbreking een geheugen van 10 minuten.
6. De ventilatie-openingen van de broodbakautomaat moeten vrij blijven en mogen niet geblokkeerd worden. Leg geen papier, kleding of andere materialen op het toestel.
7. Het toestel na het kneedproces niet openen. Dit kan leiden tot een verminderd rijs- en bakresultaat.
8. Om het warme bakblik met het gebakken brood te verwijderen, gebruikt u best een isolerende doek of draagt u isolerende wanten, zoniet loopt u het risico u te verbranden aan het blik of aan de broodoven.
9. Zorg ervoor dat het bakblik en het binnenste van de broodoven steeds proper zijn, teneinde een optimaal verloop van het bakproces te garanderen.
10. Houd het toestel buiten bereik van kinderen. Laat het gebruik van het toestel door kinderen enkel en alleen toe onder toezicht van een volwassene en enkel na de kinderen te hebben gewezen op de risico's die een verkeerd gebruik met zich meebrengen.
11. Uw broodoven is enkel bestemd om brood of deeg te maken, zoals verder wordt uitgelegd.

Dit toestel is conform met de E.E.G. richtlijn 89/336, 93/68 (Enkel de E.E.G. lidstaten.)

Nous vous remercions d'avoir fait l'achat du four à pain automatique Panasonic, modèle SD-251. Pour des résultats optimaux et une sécurité maximale, veuillez lire attentivement ces instructions avant toute utilisation.

Installation du four à pain *Bread Bakery*®
IMPORTANT : CET APPAREIL DOIT ETRE RACCORDE A LA TERRE POUR VOTRE SECURITE.

Si votre prise secteur n'est pas raccordée à la terre, c'est votre responsabilité, en tant qu'utilisateur, de la faire remplacer par une prise secteur 230 V/50 Hz (230-240 V 50 Hz en Royaume Uni) correctement raccordée à la terre.

Le four à pain *Bread Bakery*® doit être installé sur une ligne protégée par un fusible d'au moins 10 ampères (T).

Installation

1. N'utilisez pas cet appareil à l'extérieur. Il est exclusivement conçu pour être utilisé à l'intérieur.
2. Posez l'appareil sur une surface de travail plane, ferme et sèche. Evitez de le poser sur une surface instable ou sur du textile (nappe, tapis, etc.).
3. Pour que la cuisson soit parfaite, l'appareil ne doit jamais être utilisé dans le voisinage immédiat de sources de chaleur ou dans une pièce où l'humidité est élevée.
4. Comme son coffret chauffe pendant la cuisson, l'appareil doit toujours se trouver à 5 cm minimum du mur et des objets environnants.

CONSEILS IMPORTANTS

1. Si le cordon d'alimentation est endommagé, il devra être remplacé par le fabricant ou son d'entretien ou par une personne de compétence similaire afin d'éviter tout danger.
2. N'essayez jamais de réparer vous-même cet appareil. S'il doit être vérifié, réglé ou réparé, déposez-le chez votre revendeur Panasonic qui le confiera à un technicien compétent et agréé.
3. Ne plongez pas l'appareil, sa fiche ou son cordon d'alimentation dans l'eau ou d'autres liquides.
4. Ne laissez jamais le cordon d'alimentation pendre depuis le bord de la table ou de la surface de travail. Veillez à ce qu'il n'entre pas en contact avec des surfaces chaudes.
5. Ne retirez jamais le moule à pain et ne débranchez pas l'appareil pendant l'utilisation. Le programme en cours s'arrête alors et ne peut reprendre que si le four est remis en marche dans les 10 minutes, puisqu'il possède une mémoire de 10 minutes. S'il est remis sous tension endéans ce laps de temps, le déroulement du programme reprend automatiquement.
6. Pendant la marche, n'obstruez pas les orifices de ventilation de l'appareil. Ne posez jamais un vêtement ou toute autre couverture sur l'appareil.
7. N'ouvrez pas l'appareil une fois que le pétrissage de la pâte terminé. Cela pourrait altérer la levée et la cuisson du pain.
8. Lorsque vous retirez le moule à pain encore chaud, alors qu'il renferme le pain qui vient d'être cuit, munissez-vous d'un linge ou de gants isolants, car le moule et le corps de l'appareil sont très chauds.
9. Veillez à ce que l'intérieur de l'appareil et le moule à pain soient toujours propres afin de préserver le bon déroulement du programme de cuisson.
10. Placez l'appareil hors de portée des enfants. N'autorisez son utilisation par des enfants que sous la surveillance étroite d'adultes et pour autant que des instructions précises aient été préalablement données aux enfants afin qu'ils puissent utiliser l'appareil en toute sécurité en comprenant bien les dangers inhérents à une mauvaise utilisation.
11. Cet appareil doit être utilisé pour la préparation de la pâte à pain ou à brioche, de la manière indiquée dans les instructions qui suivent.

Cet appareil est conforme à la directive C.E.E. 89/336, 93/68 (Pays membres de la C.E.E. uniquement)

Basic Features

select Choices available:

BASIC. . . . . For producing loaves of bread using white, brown or soft grain strong flour as the major ingredient.
WHOLE WHEAT. . . . .For loaves using wholemeal strong flour as the main ingredient.
MULTIGRAIN. . . . . For breads with cereals/grains such as rye, etc. mainly using wholemeal strong flour.
FRENCH . . . . . For loaves with crisp crust and open texture. It has crisp taste because sugar is not included in the ingredients.
PIZZA . . . . . .A rapid dough mode for pizza, focaccia and other Italian breads.
BAKE ONLY . . . . . A program for baking cakes only.

Option Choices available:

BAKE . . . . . The unit automatically mixes ingredients, kneads the dough, rises it and bakes it.
BAKE RAPID . . . . . The unit mixes ingredients, kneads the dough, rises it and automatically bakes it faster than the standard BAKE option.
BAKE SANDWICH. . . The unit automatically makes a medium size loaf of bread with a soft crust suitable for sandwich slices.
BAKE RAISIN . . . . . .The unit automatically makes bread as in the BAKE option. A beeper sounds to let you know when to add dried fruits, such as raisins. This is to prevent them from being crushed during the kneading process.
DOUGH . . . . . The unit automatically prepares dough for pizzas, dinner rolls, doughnuts, croissants, etc.
DOUGH RAISIN . . . . .The unit automatically prepares dough as in the DOUGH option. A beeper sounds to let you know when to add dried fruits as in the BAKE RAISIN option.

—A 13-hour timer allows you to prepare everything the night before and wake up to the aroma of freshly baked bread. (Certain BAKE options only). The result may differ when the timer is used.
The beep sounds eight times when baking on the BAKE option or rising of dough on the DOUGH option is completed.
—The beep also sounds in the BAKE RAISIN and DOUGH RAISIN option, when the machine pauses for 1 minute during the kneading process to add the raisins, chopped dried fruits and / or nuts.

Size XL L M and Crust D • L Choices

The choice of size and crust colour is possible for the following options:
If not selected, the Bread Bakery® will automatically select XL size with a medium crust.

	Size Selection			Crust Colour Selection		
	XL	L	M	Dark	Medium	Light
basic BAKE	√	√	√	√	√	√
basic BAKE RAPID	√	√	√	√	√	√
basic BAKE RAISIN	√	√	√		√	√
whole wheat BAKE	√	√	√			
whole wheat BAKE RAPID	√	√	√			
whole wheat BAKE RAISIN	√	√	√			

• Size and crust colour will be affected by the room temperature and the quality of flour and/or other ingredients.

Baking Programs

NOTE:
- The duration of each process is only approximate and will vary according to the ambient temperature.
- The following time is when the timer is not used. (The availability to choose the timer is indicated with a tick (✓) in the "timer" column.)
- There will be keep-warm of up to 60 minutes after the baking is complete until the STOP pad is pressed, for all BAKE options. The keep-warm is not available for the DOUGH option and the BAKE ONLY option.
- For Bake Raisin & Dough Raisin options, there will be a break of 3 minutes during the kneading process to add dried fruits and nuts.

BAKE options

		Basic Bake Basic Bake Sandwich	Basic Bake Rapid	Basic Bake Raisin	Whole Wheat Bake Whole Wheat Bake Sandwich Multigrain Bake	Whole Wheat Bake Rapid	Whole Wheat Bake Raisin	French Bake	Bake Only
Process	Rest	30 ~ 60 min	—	30 ~ 60 min	60 ~ 90 min	15 min	60 ~ 90 min	40 min ~ 1 hr 55 min	—
	Knead	15 ~ 30 min	15 ~ 20 min	15 ~ 30 min	15 ~ 25 min	15 ~ 25 min	15 ~ 25 min	10 ~ 20 min	—
	Rise	1 hr 50 min ~ 2 hr 20 min	approx. 1 hour	1 hr 50 min ~ 2 hr 20 min	2 hr 20 min ~ 2 hr 50 min	approx. 1 hr 40 min	2 hr 20 min ~ 2 hr 50 min	2 hr 55 min ~ 4 hr 10 min	—
	Bake	50 min	35 min	50 min	50 min	45 min	50 min	55 min	30 ~ 90 min
Total		4 hours	1 hr 55min	4 hours	5 hours	3 hours	5 hours	6 hours	30 ~ 90 min
Timer		✓			✓			✓	

DOUGH options

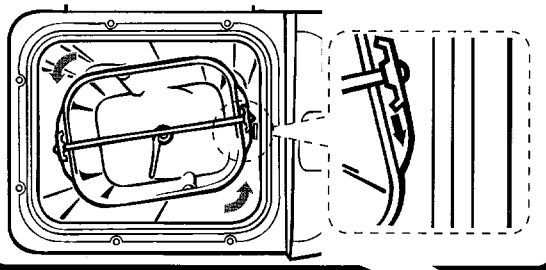
		Basic Dough Basic Dough Raisin	Whole Wheat Dough Whole Wheat Dough Raisin Multigrain Dough	French Dough	Pizza Dough
Process	Rest	30 ~ 50 min	55 ~ 75 min	40 min ~ 1 hr 35 min	—
	Knead	15 ~ 30 min	15 ~ 25 min	10 ~ 20 min	10 ~ 15 min
	Rise	1 hour ~ 1 hr 20 min	1 hr 40 min ~ 2 hours	1 hr 45 min ~ 2 hr 40 min	10 ~ 15 min
	Knead	—	—	—	Approx. 10 min
	Rise	—	—	—	Approx. 10 min
Total		2 hr 20 min	3 hr 15 min	3 hr 35 min	45 min
Timer					

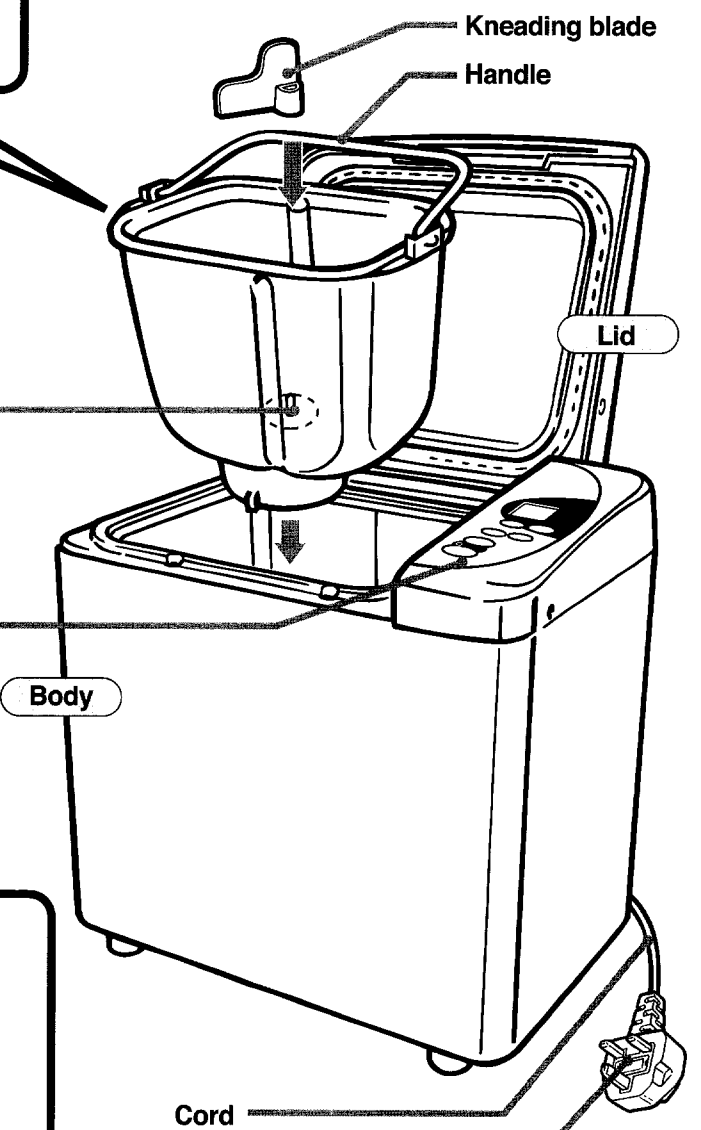
Parts identification

English

Bread pan
Slide in the pan to the correct position in the unit.
Twist slightly anti-clockwise to remove.

To remove



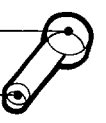


*The shape of plug differs in different countries of EU.

Accessories

Measuring spoon
Use to measure sugar, salt, etc.

Tablespoon (approx. 15 mℓ)
(1/2 tablespoon marked)
Teaspoon (approx. 5 mℓ)
(1/4, 1/2 & 3/4 teaspoon marked)



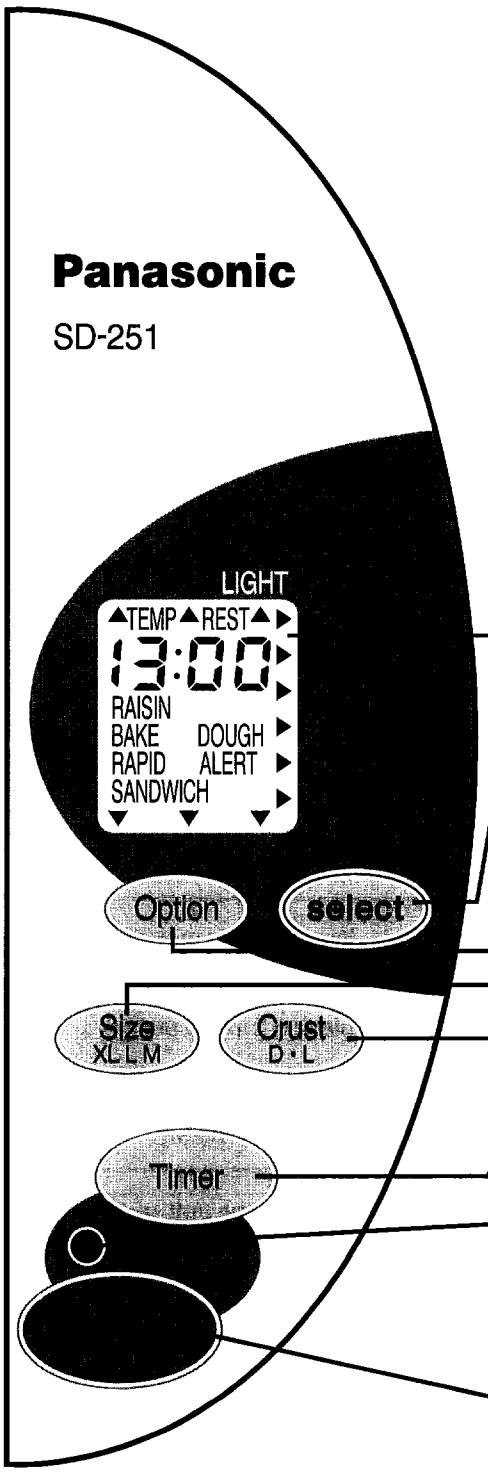
Measuring cup
Use to measure liquids.
(1 cup/8 fl. oz./240 mℓ)

Control panel-display/functions

Be sure you understand the function of each pad before using the *Bread Bakery*®.

NOTE: The unit has a protective film overlay on the control panel to prevent scratching or marring during shipping.
You may peel this film off and discard it.

English



Display window
All modes and indications are shown here for reference.

SELECT
Press to select the type of bread: basic, whole wheat, multigrain, french, pizza or bake only.
(It is not necessary to press this pad for basic.)
Each time the pad is pressed, the display will change accordingly.

OPTION
Press to choose the bake option: BAKE, BAKE RAPID, BAKE SANDWICH, BAKE RAISIN, DOUGH or DOUGH RAISIN.
(It is not necessary to press this pad for BAKE .)
Each time the pad is pressed, the display will change accordingly.

SIZE
Press this pad to select the size of the loaf for: BAKE, BAKE RAPID & BAKE RAISIN options of basic and wholewheat loaves.

CRUST
Press this pad to select the colour of the crust for BAKE, BAKE RAPID & BAKE RAISIN options of basic loaf.

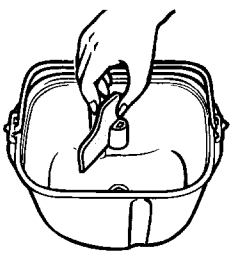
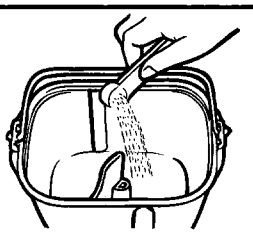
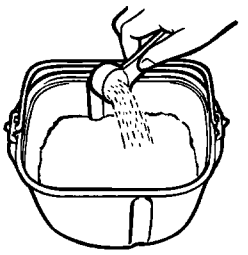
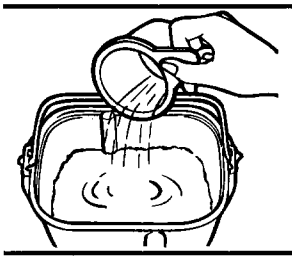
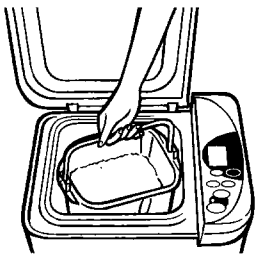
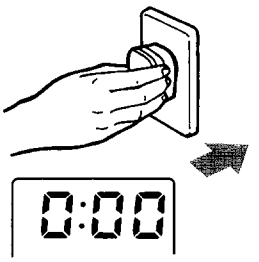
TIMER
Press this pad to set the timer and to set the baking time for the bake only option.
The time will advance 10 minutes each time this pad is pressed. (1 minute for the bake only option.)
The timer setting will change rapidly if constant pressure is applied to the pad.

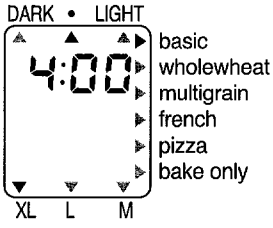
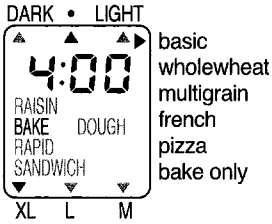
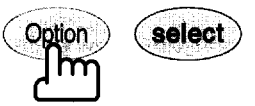
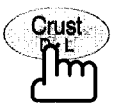
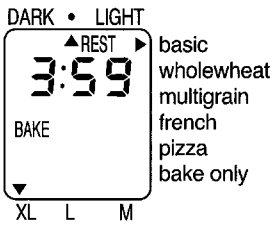
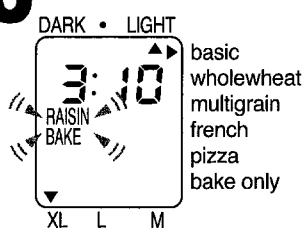
Indicating light
The red light will be lit when in operation.
It will flash when the bread baking or the dough making is completed.
It will also flash in a different frequency when operated in abnormal conditions.

START/STOP
Press this pad to start operation or begin the timer.
Press this pad to stop operation or cancel the timer setting.
To stop operation, the pad must be pressed and held for 1 second.

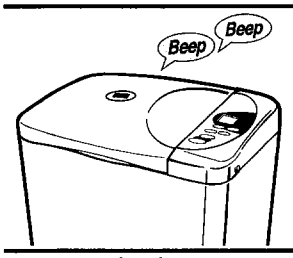
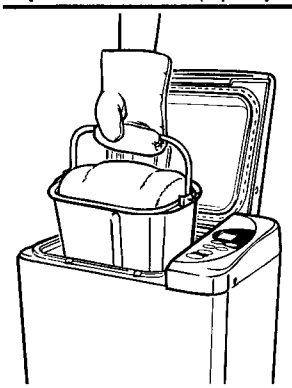
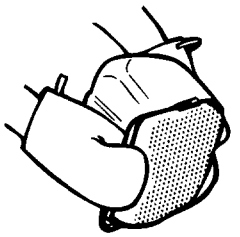
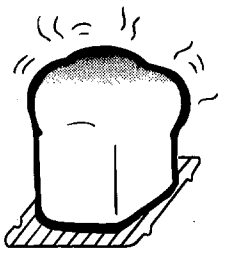
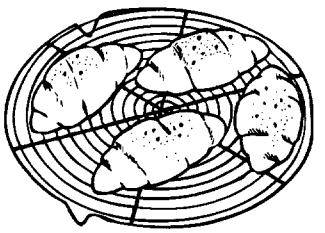
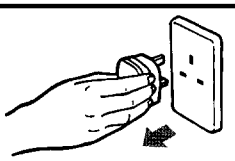
How to use

English

	Steps	Notes
1	 Remove the bread pan from the unit. Twist slightly anti-clockwise and pull up, using the handle. Mount the kneading blade on the shaft. Make sure that the kneading blade and the kneading shaft are free of bread crumbs.	The kneading blade is designed to fit loosely on the shaft with some loose turning.
2	 Place the *yeast* inside the bread pan. Only use the "Easy Blend"/"Fast Action" yeast that comes in a sachet.	For best results, place the yeast first, so that it is at the bottom of all other ingredients.
3	 Place flour and all dry ingredients inside the bread pan. **RAISIN options only** You may place dried fruits (e.g. raisins) later when the beeper sounds to prevent them from being crushed (see step 10.)	Flour, dry milk, salt, sugar, butter, etc., first.
4	 Pour water and other liquids, if any, into the bread pan.	
5	 Place the bread pan inside the body. Be sure the bread pan contacts the bottom of the unit. Fold the handle down.	Wipe off any moisture or foreign matter from the outside of the bread pan before placing it in the unit. If the bread pan is not placed correctly, the dough will not be kneaded properly.
6	 Close the top lid. Plug into a 230 (230 ~ 240 for U. K.) volt outlet. 0:00 appears. DO NOT press Start at this stage (The machine will default to an extra large basic loaf with medium crust, if Start is pressed now.). Select your program first.	**Position the unit away from edge of the table or counter-top.** **The unit may vibrate or move during the kneading process.** **Place the unit where it will not fall off should the unit move during the kneading process.**

	Steps	Notes
7	 Press select to choose the type of bread indicated on the right of display. Keep pressing the pad to move the arrow down the list of bread types. For basic, it is not necessary to press this pad. For bake only program, refer to P.15 – 16 for instructions.	See "Choice of bread selections" on P. 7.
8	 Press Option to choose BAKE RAPID, BAKE SANDWICH, BAKE RAISIN, DOUGH or DOUGH RAISIN.  For BAKE, it is not necessary to press this pad. Select size.  Select crust colour.	See "Choice of baking options" on P. 7. The option you require will flash. See availability of size and colour selection on P. 7.
9	  The above display is for basic–BAKE, XL size, medium colour.	Press Start/Stop. The red light comes on, the program is set and no pads are now operable. "REST " begins. The resting settles the temperature of the bread pan and ingredients. After rest, the process will proceed to knead, then to rise and finally, bake. The time remaining until the bread is finished is displayed in hours and minutes. (3:59, 3:58 ···) **Note:** To cancel, press Start/Stop and hold for 1 second. The display will go blank, begin again from step 7.	When TEMP blinks, see P.18. There will be no mixing action during resting. A clicking noise may be heard during operation. This is not a malfunction. For information of the process of each option, see P. 8. The time required for each of the steps will vary according to factors such as voltage fluctuation and room temperature.
10	RAISIN options only  The above display is for basic-BAKE RAISIN, XL size, light colour.	In the last part of kneading, there will be two sessions of beep sound. RAISIN on display will blink and kneading will stop for 3 minutes. Add the dried fruits (e.g. raisins) during this period to prevent them from being crushed. Close the lid and leave the unit. When 3 minutes have passed, kneading will begin again and the RAISIN will stop blinking.	**The raisin beep will sound :** For basic: 42~72 minutes from Start. For whole wheat: 72~102 minutes from Start. Do not put your finger in the dough, or touch the bread pan while adding the dried fruits. During operation, do not remove the pan, nor unplug the power cord. **The timer cannot be used for this option.**

English

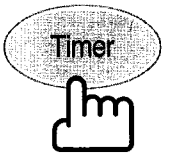
Steps	Notes
11  The beeper will sound eight times and the indicating light will flash when the bread is baked, or the dough is completed.	
12  **Promptly** open the lid and remove the bread pan using oven gloves. Press Start/Stop. The unit keeps the bread warm for 1 hour or until Start/Stop is pressed to prevent condensation of the steam. For DOUGH options, follow each recipe directions for further steps instructed in the cook book.	**The bread pan will be very hot. Do not place it on any plastic surfaces. Handle carefully.** If the bread is left in the unit, further browning of crust colour may occur.
13  Turn the pan upside down. Shake the pan several times to release the bread. If the kneading blade comes out with the bread, use a heat-resistant plastic utensil to remove it. For DOUGH options, when baking is completed, remove from the oven, using oven gloves.	**The bread and the kneading blade will be very hot.** A metal utensil may scratch the finish of the kneading blade.
14  Place the bread on a wire rack to cool and allow the steam to escape. 	See "Slicing and storing the bread" on P. 17.
15  Unplug after use.	

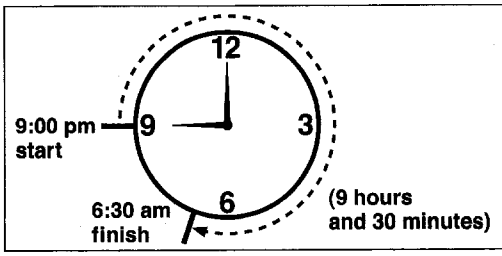
—Allow at least 1 hour for the unit to cool down before the next use.

To use the timer (BAKE option only)

Follow the same steps as in pages 11–12 except step 9.
For step 9, follow the instructions below.

English

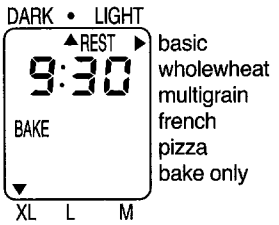
Steps	Notes
 Press Timer to set the amount of time in which you want the bread to be ready. Time may be set for any length of time from 4 hours to 13 hours for basic, from 5 hours to 13 hours for whole wheat and multigrain, from 6 hours to 13 hours for french.	See P. 10 for further explanation of the timer pads.



Example:
If the present time is 9:00 pm, and you want the bread to be finished at 6:30 am tomorrow morning, set the timer to *9:30* (9 hours and 30 minutes), the time required until the completion of the bread.

Press Start/Stop.

There will be no action while the timer is working.

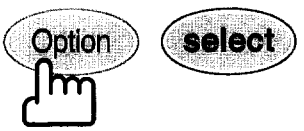


The time remaining before the bread is finished is displayed in hours and minutes.

The above display is for basic–BAKE, XL size, medium colour.

Using the BAKE RAPID option

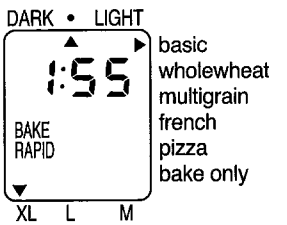
" Follow the previous steps 1-6. For step 7, choose either basic or wholewheat (there is no BAKE RAPID option for the multigrain or french). For steps 8 & 9, follow the instructions below."



Press Option pad to choose BAKE RAPID.

Then select size and crust colour.

Press Start pad.



The remaining time is displayed in hours and minutes.

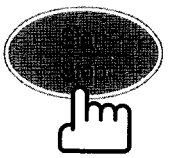
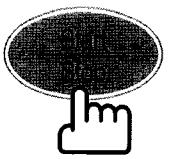
The above display is for BASIC-BAKE (RAPID) option, XL size, medium colour.

The timer cannot be used for this option.

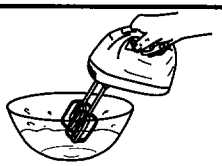
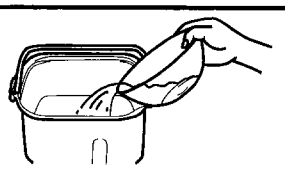
English

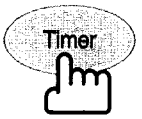
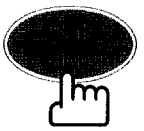
Using the DOUGH option

Follow the previous steps 1–7.

	Steps	Notes
8	Press to choose DOUGH .	Dough will flash.
	 Press Start pad. DOUGH will stop flashing.	
	"REST" begins. After rest, the process to make the dough will begin. The remaining time is displayed in hours and minutes.	The resting settles the temperature of the bread pan and ingredients.
9	The beeper will sound eight times and the indicating light will flash when the dough is completed. Press Stop pad when the beeper stops. Remove the bread pan. Close the lid. Unplug after use.	
	 The display will go out when the beeper stops, but the indicating light will flash until the Stop pad is pressed.	
10	Shape and give dough final rising before baking in a conventional oven as per the recipes given.	
11	When baking is completed, remove from the oven, using your oven gloves and cool on a wire rack.	**The timer cannot be used for this option.**

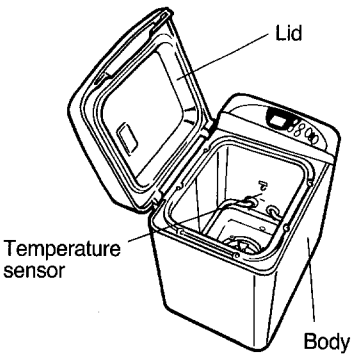
Using the bake only program

	Steps	Notes
1	 Prepare cake in a separate mixing bowl.	Follow instructions in the Cookbook for details.
2	 Place the mixture carefully into the lined bread pan. (The kneading blade must be removed.)	Ensure that the bread pan is lined with baking parchment so the cake mixture does not touch the sides.
3	Press select to choose bake only.	

	Steps	Notes
4	 Press Timer to set the required time. (Between 30 to 90 minutes.) **The Timer cannot be used to delay the start of baking.**	Time indication starts from 30 minutes and moves up to 1 hour 30 minutes in 1 minute increment.
5	 Press Start / Stop.	
6	**Note:** Upon completion of baking, you may check the consistency of the baked product by piercing the centre with a skewer. If the baking is still insufficient, you may additionally bake by repeating above steps 3 & 4, after Start/Stop has been pressed. The additional baking time may be set as long as the accumulated baking time does not exceed 70 minutes.	When checking with a skewer, take utmost care not to burn yourself as the oven cavity will be extremely hot.

How to clean

Before cleaning the unit, unplug and allow the unit to cool.

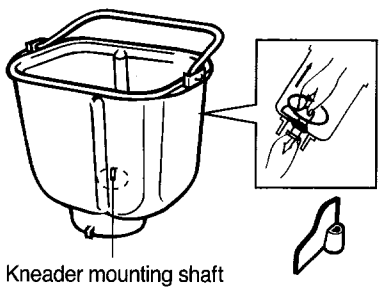


Body and Lid
Body and lid should be wiped clean with a damp cloth. Use only mild liquid detergent. For baked-on materials, use a non scratch scourer and detergent on the interior.

Do not use cleansers, steel wool pads, or other abrasive materials.

Do not use benzine, thinner, alcohol, etc.

Temperature sensor
Wipe gently and avoid deforming the temperature sensor.



Bread pan and kneading blade
If the kneading blade cannot be easily removed from the pan by twisting the mounting shaft, pour lukewarm water into the cooled pan and allow to soak for 5–10 minutes. Remove the blade.

Always remove the blade and wash the pan with mild, liquid detergent after each use.

DO NOT SUBMERGE THE PAN IN WATER.

Do not use other abrasive materials or otherwise, the pan may be scratched.

These parts are not dishwasher safe.

Measuring cup and spoon
Rinse and wipe dry.

These parts are not dishwasher safe.

1. Be sure that the unit and the bread pan have dried completely before storing.
2. On the interior of the body some discolouration may occur with use.

Brot- und Teigprogramme

Betätigen select

basic (Normal): Für Brote und Hefeteige aus Weizenmehl Type 550 und/oder Type 1050.

whole wheat (Vollwert): Für Brote und Hefeteige aus Weizenvollkornmehl oder gemischten Weizenmehlsorten.

multigrain (Mehrkorn): Für Brote und Hefeteige, denen Sauerteig, ganze und/oder geschrotete Getreidekörner (z. B. Roggen, Dinkel, Hafer, Gerste), Buchweizen, Hirse, Grieß, Kleie, Müsli, Cornflakes, gehackte Nüsse, Samen oder Kerne zugefügt werden.

french (Französisch): Für Brote mit einer sehr knusprigen Kruste und luftiger Porung sowie landestypischen Teigrezepturen, wie z.B. Baguette.

pizza (Pizza): Für die Zubereitung von Hefeteigen in einer sehr kurzen Zeit. Dadurch ist das Teigvolumen geringer als bei den weiteren Teigprogrammen. Geeignet für Pizza, Fladenbrot, Quiche etc.

bake only (Backen): Nur zum Abbacken von Teigrezepten laut beiliegendem Rezeptheft. Diese Teige werden nicht im Brotbackautomat geknetet oder gemixt, sondern separat.

Betätigen Option

BAKE (Brot): Zum Backen von Weizen-und Mischbroten sowie von Vollkorn- und Mehrkornbroten.

BAKE RAPID (Brot schnell): Zum Backen von Broten in einer verkürzten Zeit (nur für die Programme Normal und Vollwert).

BAKE SANDWICH (Sandwich): Für Brote mit einem hohen Butter- und Zuckeranteil und einer weichen, hellen Kruste. Besonders geeignet zum anschließenden Toasten.

BAKE RAISIN (Rosinen-Brot): Für Brote mit trockenen Früchten (z.B. Rosinen, Aprikosen). Damit die Früchte nicht zerschlagen, werden sie zu einem späteren Zeitpunkt dem Teig zugefügt (Signalton beachten).

DOUGH (Teig): Zur Herstellung von Hefeteigen für die Programme Normal, Vollwert, Mehrkorn, Französisch und Pizza.

DOUGH RAISIN (Rosinen -Teig): Zur Herstellung von Hefeteigen mit trockenen Früchten wie z.B. Rosinen und Aprikosen, die zu einem späteren Zeitpunkt dem Teig zugefügt werden (Signalton beachten). Nur für die Programme Normal und Vollwert.

Hinweise:

- Der Brotbackautomat läßt sich für das Brotbacken 13 Stunden vorprogrammieren. Die Zubereitungs- und Backzeit sind in der Vorwahlzeit enthalten.
- Ist das Brotbacken bzw. die Teigzubereitung beendet, ertönt ein Signalton achtmal.
- Bei Rosinen- Brot/Teig ertönt während der Knetphase ebenfalls ein Signalton, um die Trockenfrüchte hinzuzufügen. Der Knetvorgang wird dann für eine Minute unterbrochen (siehe auch Seite 26).

Wahl der Brotgröße und des Bräunungsgrads

Für folgende Programme und Brottypen können Sie die Brotgröße und/oder Bräunungsstufe wählen:

Programm	Brotgröße			Bräunungsgrad		
	XL	L	M	dunkel	mittel	hell
basic BAKE (Normal Brot)	ja	ja	ja	ja	ja	ja
basic BAKE RAPID (Normal Brot schnell)	ja	ja	ja	ja	ja	ja
basic BAKE RAISIN (Normal Rosinen-Brot)	ja	ja	ja	—	ja	ja
whole wheat BAKE (Vollwert Brot)	ja	ja	ja	—	—	—
whole wheat BAKE RAPID (Vollwert Brot schnell)	ja	ja	ja	—	—	—
whole wheat BAKE RAISIN (Vollwert Rosinen-Brot)	ja	ja	ja	—	—	—

- Die Einstellung der Brotgröße ist abhängig von der Gesamtmehlmenge, beachten Sie hierfür die Angaben im beiliegenden Rezeptbuch.
- Die Brotgröße XL und der Bräunungsgrad mittel sind bereits vorprogrammiert.
- Größe und Bräunung des Brotes werden ggf. zusätzlich durch Raumtemperatur, Qualität der Lebensmittel sowie durch unterschieldliche Zutaten beeinflußt.